

Kingfisher

RESTAURANT WEEK MENU

1/25/26 - 2/1/26

\$75 / Person

- Available for parties of up to 4 guests. -

COURSE ONE

(Choose 1)

KANPACHI CRUDO*

Makrut Lime & Bell Pepper Emulsion, Avocado, Zucchini, Condensed Milk, Fennel. (GF)

CRISPY PIG EAR SALAD

Green Papaya, Cucumber, Banana Blossoms, Pickled Lotus Stem, Rau Răm, Crispy Shallots, Peanuts, Citrus Vinaigrette. (Contains Peanuts)

DUCK LIVER PÂTÉ

Herbs, Chili Oil, House Pickles, Fig Mostarda, Toasted Baguette. (Ask GF)

COURSE TWO

(Choose 1)

LOCAL BLACK COD

Caramelized Fish Sauce, Mustard Greens, Green Onion, Crispy Shallots, Buttered Rice, Toasted Shrimp. (Ask GF)

SQUASH & CHANTERELLE CONGEE

Wild Mushrooms, Delicata Squash, Crispy Garlic, Garlic Chives, Cilantro, Egg Yolk, House Spicy "Sim"bal Sauce. (Ask GF)(Ask Vegan)

SPINY LOBSTER (+10)

Rice Cake, Lettuce, Herbs, Coconut Nước Chấm, Turmeric Tuille.

SNAKE RIVER FARMS WAGYU SKIRT STEAK (+18)

Crispy Fingerling Potatoes, Tamari Marinated Mushrooms, Herbs. (Ask GF)

COURSE THREE

(Choose 1)

VANILLA FLAN

Fleur De Sel Miso Cream, Coffee Syrup. (GF)

BLACK TRUFFLE ICE CREAM

Truffle Caramel, Shortbread Cookie.

TRIO OF HOUSE-MADE ICE CREAMS & SORBETS

Ask your server for today's selections.

WARM BREAD PUDDING (+5)

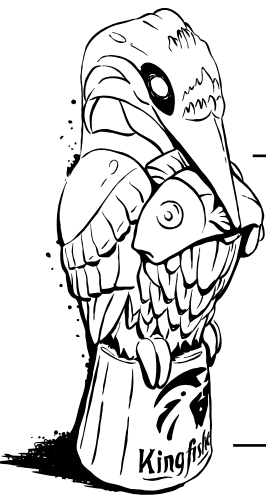
Condensed Milk Anglaise, Roasted Banana Ice Cream.

20% Service Fee: A 20% service fee is applied to all checks. This service fee goes to both the front of house and back of house and is split amongst all staff who have served, cooked, and prepared your meal today. Tipping at the end is optional based on your experience and goes directly to your server.

Please notify your server of any allergies. Changes and modifications politely declined.

*Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

1% of our sales are donated to **Zero Foodprint in an effort to curb climate change and support sustainable farming practices. www.zerofoodprint.org.



Cocktails

BIRD OF PREY (Served in Kingfisher Tiki Mug)

Gin, Yellow Chartreuse, Artonic Melon
Liqueur, Velvet Falernum, Mango, Madras
Curry, Lime, Thai Basil.

Drink: 18 | Mug: 65 | Mug & Drink: 75

LIGHT & CRUSHABLE

SAIGON MOPED

Roku Gin, Debitterized Bitter Melon, Sesame Leaf, Lime,
Seaweed Salt. 18

MS. HO

Community Vodka, Jackfruit, Lemon, Orgeat, Angostura Bitters,
Egg White. 18

KINGFISHER SPRITZ

Select Aperitivo, Mommenpop Ruby Red Grapefruit, White Guava,
Peach, Lemon, Prosecco. 18

TOKI HIGHBALL

Highly pressurized from the Specialized Suntory Highball Machine. 15

KIT FOX

Blanco Tequila, Fino Sherry, Spruce Tips, Grapefruit, Lime, Soda. 18

RED ENVELOPE

Capurro Pisco Quebranta, Strawberry, Ginger, Lime, Miso,
Coconut, Banana Foam. 18

CIELO ALTO

Illegal Mezcal, Alma Tepec Licor de Pasilla Chile, Tamarindo
Tepache, Pineapple, Lime. 18

NINE DRAGONS

Gin, Elsewhere Blood Orange Aperitivo, Cynar, Black Sugar,
Vanilla, Lemon. 18

ASSERTIVE & DIRECT

BOLERO

Black Mole Washed Abasolo Corn Whisky, Brucato Woodlands
Amaro, Nixta Corn Liqueur, Banana. 18

DUCK AROUND

Duck Fat-Washed Suntory Toki Japanese Whisky, Cognac, &
Benedictine, Sweet Vermouth, Herbs de Provence. 18

FAVORED WINDS

Bourbon, Rye, Acid Adjusted Black Vinegar Syrup, KF Bitters. 18

WATER BUFFALO

Sông Cái Gin, Clarified Phở Reduction, Coconut, Lime. 18

MEKONG MARTINI

Vodka, Shochu, Cilantro Distillate, Green Chile, House Brine, Sea Salt. 18

RICH & DECADENT

SESAME SOIRÉE

Sesame Oil-Washed Gin, Ginger, Coconut, Palm Sugar, Egg White,
Lemon, Lime, Sesame Seeds. 18

ROCKET FUEL (SHOT)

Butter Fat-Washed Black Strap Rum, Mr. Black Coffee. 14

ZERO PROOF

CHANGING LATITUDES

Mostra Coffee, Orgeat, Chinese 5-Spice, Lime, Mint, Cinnamon. 12

N/A SPRITZ

Non-Alcoholic Aperitivo, Peach, Lemon, Honey, Bubbles. 12

SOUL MEETS BODY

NA Spirit, Guava, Lime, Simple. 12



Scan QR code to
learn more about our cocktails.

Wine List

BUBBLES / ROSÉ

HOUSE SPARKLING

Breathless, Brut Methode Champenoise, NV /
Sonoma County, CA / 18 / 68

CHENIN BLANC CO-FERMENT

Buddy Buddy, “Crush On You”, 2023 / Clarksburg, CA / 17 / 64

BRUT SPARKLING ROSÉ

Dopff & Irion Cremant D’Alsace, NV / France / 17 / 64

PINOT MEUNIER ROSÉ

Sheild, 2023 / Nelson, New Zealand / 16 / 60

WHITE

TXAKOLINA

Ulacia, 2023 / Basque, Spain / 16 / 60

SAUVIGNON BLANC - Limited Availability -

Château Tour de Mirambeau “Cuvée Passion Bordeaux Blanc”,
2019 / Bordeaux, France / 17 / 64

CHENIN BLANC

Leduc-Frouin, “La Seigneurie” Anjou, 2023 /
Loire Valley, France / 17 / 64

CHARDONNAY

Louis Latour Macon-Villages, 2022 /
Bourgogne, France / 16 / 60

RED

PINOT NOIR

Coeur de Terre Vineyard, 2024 / Willamette Valley, OR / 17 / 64

GAMAY

Laurent Perrachon, “Vieilles Vignes” Fleurie, 2022 /
Beaujolais, France / 17 / 64

CABERNET SAUVIGNON

Jean Queyrens & Fils, “Alt. 120 Metres” Côtes de Bordeaux, 2020 /
Bordeaux, France / 17 / 64

BORDEAUX BLEND

Chateau Macquin Saint-Georges-Saint-Emilion, 2021 /
Bordeaux, France / 17 / 64

DRAFT BEERS

LAGER - Harland Japanese Rice Lager 9

PALE ALE - Fall Magical & Delicious 9

HAZY IPA - Pure Project Diamond Dust 9

IPA - Harland West Coast IPA 9

N.A. RATIONALE KÖLSCH (<0.5% ABV Can) 6

COFFEE TEA & SODA

COFFEE - Mostra “Kingfisher Blend” French Press. 9

LOOSE LEAF TEA - English Breakfast | Jasmine (Green) |

White Ginger Pear | Chamomile (Decaf) . 6

ICED TEA - Unsweetened Jasmine Green Tea. 6

SOFT DRINKS - Mexican Coke 6, Diet Coke, Sprite. 5.50



KINGFISHER MERCH

- Kingfisher Pin 15
- "Sim" Bal Sauce 15
- Peanut Sate 12
- Kingfisher Tote Bag 20

Gift cards available.